



Pelassa



ROMANTIC WINES OF PIEDMONT

Barolo

Robert Parker
WINE ADVOCATE

93+ VINTAGE 2017



93 VINTAGE 2015

The classic Pelassa 2015 Barolo reveals a rich, open-knit fabric with dark fruit tones. The aromas are presented in a broad-brush pattern with sweeping aromas of blackberry, forest floor, licorice and ferrous earth. This wide-angle view is a commonly found characteristics in Nebbiolo from this warm, dry and sunny vintage. The wine saturates the palate, but the elegant tannins and the grape's natural acidity add a lively kick.

93 VINTAGE 2016

Here's a wine that shows the dark berry fruit, smoke, tar and licorice of a classic Nebbiolo. The Pelassa 2016 Barolo reveals tart cherry and dried blackberry, with delicate background tones of smoke, tar and powdered licorice. There are touches of rusty nail and candied lilac as well. This is a steady and nicely balanced Barolo that has just started its bottle evolution, and that should continue well beyond the 10-year mark.

VINTAGE 2018

Sweet berries and strawberries with notes of smoke and slate. It's medium-to full-bodied with chewy, creamy tannins. Needs time to soften, but impressive. Try after 2023.

93 VINTAGE 2016

Grape variety: 100% Nebbiolo in its Michet, Lampia and Rosè sub-varieties.

Vine-Training system and density: Guyot, 5000 vines per hectare.

Altitude: 350 m above sea level.

Harvest time: manual in the second half of October.

Winemaking: Barolo with fermentation of about 15/20 days at 26°C. De-stemming, soft pressing of the grapes. The must is pumped over on a déstavage way to improve the extraction of the colour and the varietal aromas. After the malolactic fermentation the wine is matured in Slavonian and French wooden casks and barrels with weekly topping up, tastings and analyses to make sure the wine is developing correctly.

Ageing: 3 years, 2 years in barrels and 12 months in bottle.

Characteristics: brilliant garnet red colour.

Deeply scented bouquet; it develops from the dry flowers and wild rose scent to "tar" exalting the ethereal bouquet. Velvety, rich, ripe taste; tannic impressive and well balanced. It is a powerful and rich wine.

Food pairing: excellent with grilled red meats, meats cooked on the spit; "haute cuisine" white and red meats with white and dark sauces. Superb with truffle.

It is best to decant and serve at 18°C.

Packaging information

Code EAN/bottle: **8033564390012**

Code EAN/case: **8033564390517**

Cod. customs: **22 04 2162**

Bottles per case: **6**

Cases per pallet 80x120: **95 = 19 x 5**

Dimensions case (cm): (l) **26.5** x (w) **17.5** x (h) **31**

Glass weight (g): **575**

Case weight (kg): **8,3**



Enjoy it while listening to

JOHANNES
BRAHMS

Symphony No.1 op. 68 C major

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